



the GRAPEVINE

ISSUE NO. 135

October
2026



WHAT'S HAPPENING *this* MONTH

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October 7th - 14th
Temporary Cotton Tree Closure

October 9th
Gaja Wine Dinner
@ *Leola Baba Mar*

October 12th
National Heroes Day - *closed*

October 22nd
In-Store Wine Tastings

October 22nd
Daniel Boulud's Alumni Dinner
@ *Café Boulud Baba Mar*

October 24th
Butcher's Table with Dario
Cecchi - @ *Carna Baba Mar*

October 25th
Sunday in Sicily with Scott
Conant- @ *Leola Baba Mar*



the SPOTLIGHT

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A LITTLE PAUSE AT COTTON TREE

Our Cotton Tree boutique will be temporarily closed from October 7th through 14th while the plaza undergoes some scheduled fumigation and maintenance.

You may have already noticed that we've been busy preparing the store for the removal of each and every bottle to ensure our wines and spirits stay safe, fresh, and secure.

We're sorry for any inconvenience, but we'll be back and ready to welcome you on Thursday, October 15th!

In the meantime, you can continue shopping with us at our Sandyport and AIP locations.



the BARKEEP

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French 75

1 oz Citadelle Gin
½ oz Fresh Lemon Juice
½ oz Simple Syrup
3 oz Louis Picamélot Crémant
Blanc de Blancs

Crisp and effortlessly elegant, the French 75 lets Citadelle's juniper and citrus character truly shine.

Simply add Citadelle Gin, fresh lemon juice and simple syrup to a shaker with ice. Shake well and strain into a chilled flute. Top with Crémant and garnish with a lemon twist.

WINE of THE MONTH



GAJA

Barolo Dagromis

A beautiful expression of Barolo from one of Italy's most celebrated wine families, Gaja Barolo Dagromis brings together fruit from vineyards in two of the region's great terroirs, Serralunga d'Alba and La Morra.

Elegant yet structured, this 100% Nebbiolo offers layers of ripe red fruit, floral notes and warm spice, with refined tannins and a long, savoury finish. A sophisticated choice, Barolo Dagromis is a natural match for rich, slow-cooked dishes, truffles and aged cheeses.

Regular Price: \$176.00

This Month: \$158.40



October: A Month Full Of Events!

October is bringing an exciting lineup of wine and culinary experiences, from an intimate Gaja dinner to some of the most anticipated events of the Baha Mar Culinary & Arts Festival.

Mark your calendars and make your reservations early. We look forward to raising a glass with you throughout the month!

October 8th: Gaja Dinner - Leola

An exceptional evening celebrating the wines of Gaja. Discover the story and character behind one of Italy's most renowned wine families over an unforgettable culinary experience.

October 22nd: Daniel Boulud's Alumni Dinner - Café Boulud

A special evening celebrating the chefs and culinary talent connected to the legacy of Chef Daniel Boulud. *Part of the Baha Mar Arts & Culinary Festival.*

October 24th: Butcher's Table with Dario Cecchini - Carna

An evening dedicated to the art of butchery and Italian culinary tradition, featuring legendary butcher Dario Cecchini at Carna. *Part of the Baha Mar Arts & Culinary Festival.*

October 25th: Sunday in Sicily with Scott Conant - Leola

Transport yourself to Sicily for an evening inspired by the flavours and traditions of Southern Italy, hosted by Chef Scott Conant at Leola. *Part of the Baha Mar Arts & Culinary Festival.*

SPIRIT of THE MONTH



CITADELLE

Gin

A French gin with plenty of character, Citadelle balances classic juniper with bright citrus and a beautifully spiced finish.

Crafted with 19 botanicals and Citadelle's signature progressive infusion process, it unfolds in layers, moving from fresh juniper and citrus into notes of pepper, nutmeg and cinnamon. Distilled in copper stills over an open flame, it is elegant enough to sip and versatile enough to make its way into your favourite cocktails.

Regular Price: \$30.25

This Month: \$27.23

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